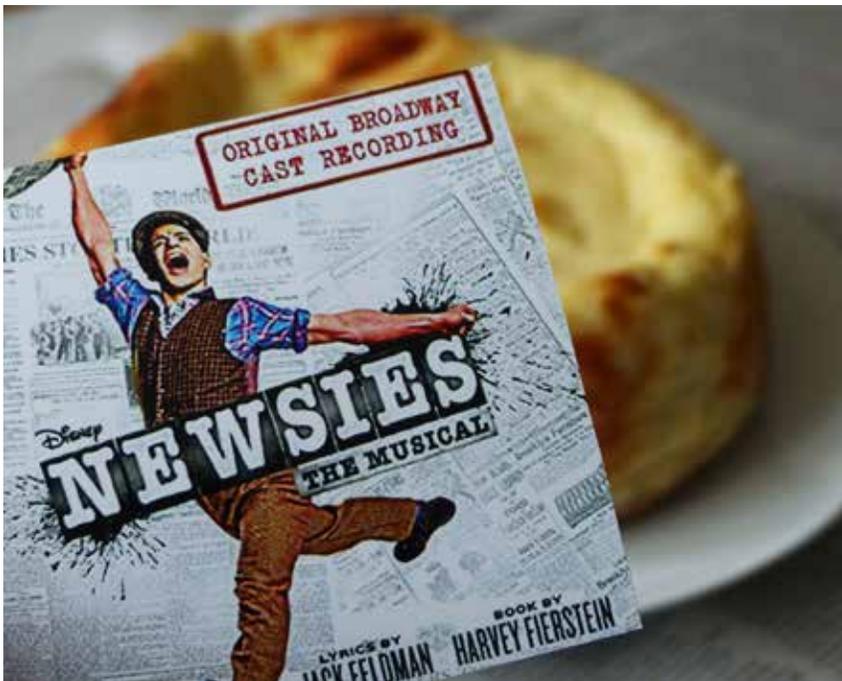


'King of New York' Cheesecake

Inspired by Newsies the Musical



About the show

Inspired by Newsies, I have created 'King of New York' Cheesecake. An unbelievably tasty recipe, this cheesecake will make you feel like the King of New York whenever you eat it as it is so light and delicious! Based on the real life story of the Newsboys strike of 1899, Newsies follows the journey of Jack Kelly, a leader of a group of young destitute newspaper sellers 'newsies'. They take on the establishment when the owner of the newspaper they are selling makes life more difficult for them by raising the price of the paper just to line their own pockets. The newsies take action to let the world know that although they are young and hidden from society, their voice matters.

Notes on the recipe

If you fancy a different flavour combination, it is also possible to use other citrus fruits - lime or orange would work well, just adjust the amount of sugar to taste accordingly. Although the recipe is simple, remember not to overwork the filling as it can become less light.



Told through Alan Menken's heart stopping songs and elaborate dance numbers, Newsies is a story that resonates with today's society and shows everyone that the world can be changed by working together.

Ingredients

For the base

150g digestive biscuits

75g salted butter, plus extra to grease the tin

For the filling

680g full fat soft cheese (I used M & S own brand but you could use any full fat soft cheese such as Philadelphia)

200g caster sugar

4 eggs, separated

13g plain flour

Zest and Juice of 1 lemon

3 tbsps. milk

Equipment

A 20cm round spring form cake tin

Greaseproof Paper

A paperclip

A Small Saucepan

A rolling pin

Sandwich Bag (optional)

A large mixing bowl

A sieve

A whisk

A wooden spoon

A lemon juicer (optional)

A metal spoon

A serving plate

How to make the bake

1. First, grease the 20cm spring form tin with butter and line the base with a circle of greaseproof paper slightly larger than the base with small cuts all around the edge to make it fit snugly. Then take a large rectangle double the height of the tin, that fits all the way around the outside, fold it in half lengthways and line the inside of the tin. (ESB Top Tip : Doubling up the paper protects the outside of the cheesecake from browning too much while it is baking!) Paperclip the fold to keep it together before moving on to making the base.

2. To make the biscuit base, melt the butter in a small saucepan and bash the biscuits to a fine rubble. (ESB Top Tip : To bash the biscuits with no mess, you can use a sealable sandwich bag, add the biscuits, seal up, and bash with a rolling pin!) Mix the biscuits into the butter until well combined and then tip into the prepared tin. Press the base down with your knuckles to make it flat and even which will secure the paper in place, before putting in the fridge to chill while you make the filling.

3. Preheat the oven to 230°C. To make the cheesecake filling, put the cheese, sugar, lemon juice, zest and milk into the large mixing bowl. Mix gently together with a wooden spoon or fork to create a thick and creamy mixture. (ESB Top Tip : Trust that the mix will come together. If it looks curdled don't worry just keep mixing until there are no lumps!)

4. Sieve in the flour, taste for sweetness and add more sugar if you need to before adding any egg. Separate the eggs into yolks and whites. Whisk the yolks together briefly before adding to the mix a small amount at a time. When the yolks are well combined into the mix, whisk the egg whites to stiff peaks in a separate bowl. (ESB Top Tip : You can use an electric mixer but I did it by hand and it wasn't too much work!)

5. Add half the cheese mix into the egg whites and mix thoroughly, then add to the remaining cheese mixture. Carefully fold into the remaining egg whites with a metal spoon until you can no longer see any large lumps throughout the mixture. (ESB Top Tip : Be very gentle with this final mixing as you can deflate the lightness of the cheesecake if you mix too hard!) Pour it into the prepared tin. Gently shake the tin to make sure the filling is well distributed before baking in the oven for 12 minutes at 230°C and then turning the oven down to 150°C for a further 45 - 50 minutes until the cheesecake is firm and lightly coloured around the edges but still has a slight wobble in the centre.

6. Cool at room temperature until not warm to the touch and then leave in the fridge overnight to chill. (ESB Top Tip : Don't worry if you get cracks in the top of your cheesecake as it cools as this is a natural reaction and shows it is home-baked!)

7. The next day, half an hour before serving, remove from the fridge and allow to come to room temperature. When you want to serve, unclip the spring form tin and carefully remove the paper. Slide the cake from the metal base and place on the serving plate. Serve with a selection of berries to feel like the King of New York!

